STARTERS

HUMMUS
tahini, feta, olive salad, soft pita, carrot & celery sticks, pepper strips -8

SOUP DU JOUR
ask your server for today's selection -5

FRENCH ONION DIP
housemade chips -7

FRIED OYSTER TACOS
carrots, citrus salsa, radish and avocado aioli-14

BACON JAM & ONION DIP
served warm with chips and bread -9

SAUTEED MUSSELS
white wine, shallots garlic, Pernod infused cream served with french bread -12

COLD WATER OYSTERS ON THE HALF SHELL
saltines, cocktail sauce, and granny smith apple mignonette
1/2 dozen -8 dozen -15

ALMOND CRUSTED BRIE
onion and dried fruit compote, crusty bread, fresh apples -11

ENTREES

SEA

FISH OF THE DAY
chef's choice on today's fresh fish with seasonal accompaniments -MP

SEAFOOD TRIO
fried oysters, crab cake, shrimp skewer, smoked jalapeno vinaigrette slaw, french fries, remoulade, tartar & cocktail sauce -24

SAUTEED CRAB CAKES
fried green tomato, braised spinach, yellow tomato puree, micro greens -22

GRILLED ATLANTIC SALMON
mashed potatoes, sauteed heirloom squash, red pepper coulis -21

LAND

GRILLED STEAK PLATE (choice of)
white truffle and parmesan fries, herb-garlic compound butter
6oz Certified Angus Filet -29 14oz Prime New York Strip -31

GRILLED QUAIL
summer beet puree, arugula, chive crusted goat cheese, shaved fennel, almonds and grilled peaches -26

FRIED CHICKEN
mashed potatoes, fresh vegetables , beurre blanc and fried capers -19

ROASTED NIMAN RANCH PORK CHOP
boneless 8 oz chop, farmer's market peas, grilled baby bok choy, corn coulis and wild mushroom jus -25

BUILD YOUR OWN SALAD

GREEN
ASIAN BLEND
BABY LETTUCE
BABY SPINACH
KALE BLEND
ROMAINE HEARTS
ICEBERG WEDGES
-5

PROTEIN
GRILLED CHICKEN
FRIED CHICKEN TENDERS
GRILLED SHRIMP
CHICKEN SALAD WITH PECANS & GRAPES
-5

CHEESE/BACON
POINT REYES BLUE
FETA CHEESE
GOAT CHEESE
SHREDDED CHEDDAR
BACON CRUMBLES
-1

NUTS/GRAINS
WILD RICE
SUGAR & SPICE
PECANS
MARCONA ALMONDS
SLIVERED ALMONDS
SUNFLOWER SEEDS
-1

DRESSING
RANCH
SESAME-GINGER
BALSAMIC VINAIGRETTE
RED WINE VINEGAR & OLIVE OIL
SHERRY VINAIGRETTE
CAESAR
-1

VEGGIE/FRUIT
RED ONION
CRAISINS
EDAMAME BEANS
CHICKPEAS
AVOCADO
OLIVE SALAD
GRAPES
BLUEBERRIES
CUCUMBERS
JUBILEE TOMATOES
RED PEPPERS
FRESH PEAS
CHARRED CORN
SLICED TOMATOES
-1

BUILD YOUR OWN PIZZA

PICK YOUR PIZZA
PIZZETA -10 PIZZA -14 CALZONE -16

YOU CAN HAVE WHATEVER YOU LIKE:
UNLIMITED TOPPINGS, ONE PRICE

MUSHROOMS
ITALIAN SAUSAGE
PEPPERONI
PEPPERS
ONIONS
ZUCCHINI
CHICKEN
TOMATOES
PROVOLONE
MOZZARELLA
GOAT CHEESE
RICOTTA CHEESE
PESTO
RED SAUCE
GARLIC OIL
ARUGULA
BASIL
JALAPENOS
HAM
PINEAPPLE
BANANA PEPPERS
CONECUH SAUSAGE
WHITE SAUCE
BBQ SAUCE

SALADS

Add any of the following proteins to any salad:
crab cake -6 | grilled salmon -8 | grilled chicken -5 | fried chicken tenders -5 | grilled shrimp -5

FARMER'S MARKET SALAD
sliced alabama tomatoes, housemade farmer's cheese, grilled squash, scallions, balsamic reduction, arugula, corn and okra relish -10

ASIAN STYLE
cabbages, romaine, scallion, mandarin orange, ramen-sunflower crunch, edamame, carrot, sweet pepper, sesame-ginger vinaigrette, served in a won ton basket chicken or shrimp -13

SUPER FOOD
kale blend, edamame, blueberry, craisins, wild rice, carrot, sunflower seeds, almonds, grilled chicken and blueberry-pomegranate vinaigrette -13

STRAWBERRY, PROSCUITTO, PECAN
mixed greens, blue cheese, sugar & spice pecans, craisins, balsamic vinaigrette -11

CHICKEN CAESAR SALAD
grilled chicken, grilled romaine lettuce, tomatoes, parmesan curls, french bread crutons and creamy ceasar dressing -13

SANDWICHES

HOUSE SMOKED PASTRAMI BEEF SANDWICH
house made brioche bun with dijonaise slaw & dill pickles -12

BLFGT
bacon, lettuce, fried green tomato, pimento cheese, wheatberry bread -11

GRILLED CHICKEN AND AVOCADO PANINI
ciabatta bread, avocado aioli, cotjia cheese, baby greens, tomatoes -11

CHICKEN SALAD CLUB SANDWICH
pecan & grape chicken salad, lettuce, tomato, bacon, butter croissant -10

CLASSIC FRENCH DIP
hoagie bun, swiss cheese, slow-roasted roast beef, aujus -11

CHEF RILES BUFFALO CHICKEN WRAP
fried chicken, cheddar cheese, shredded lettuce, tomatoes, buffalo sauce, served with celery and ranch -11

SIDES & EXTRAS

house cut russet potato chips -3
house cut french fries -4
side salad of mixed baby lettuces with sherry vinaigrette -5
crispy sweet potato fries -4
kale salad edamame, carrot, sunflower kernels, craisins & blueberry-pom vinaigrette -4

BREAD SERVICE
artisanal bread selection, feta cheese-herb dipping oil -4

EXECUTIVE CHEF JAMES RILES

BUILD YOUR OWN BURGER

PICK YOUR PATTY
BURGER -12 BLACK BEAN BURGER -12

YOU CAN HAVE WHATEVER YOU LIKE:
UNLIMITED TOPPINGS, ONE PRICE

MUSHROOMS
PIMENTO CHEESE
FRIED EGG
PEPPERS
SAUTEED ONIONS
LETTUCE
TOMATO
CHEDDAR CHEESE
ONION
BACON
BBQ SAUCE
PROVOLONE
AMERICAN
JALAPENOS
BLUE CHEESE
SWISS CHEESE

CHEF'S CHOICE BURGER
7 oz club house grind, wheatberry bread, pimento cheese, bacon, fried green tomatoes - 12

the grill at The Club

CHEF'S FAVORITE

AUGUST COCKTAILS

EARL GREY-TINI
Bombay Sapphire, Earl Grey Tea, Lemon

PINK LEMONADE MOSCATO
Pink Moscato, House Made Lemonade

FROZE
Rose, Lemon, Choice of Raspberry or Peach

PALOMA
Tequila, Jalapenos, grapefruit, soda, salted rim

SPECIALTY & AFTER DINNER

GRILL COSMO
absolut citron, patron citronge, lime juice, cranberry juice

POMEGRANATE MARTINI
absolut citron, fresh pomegranate juice, pama liqueur, sweet n' sour

SPICY BLOODY MARIA
vodquila, olive juice, zing zang, red pepper flakes, jalapeño tabasco

FRENCH MARTINI
smirnoff vanilla, chambord, ameretto, pineapple juice

CHOCOLATE MARTINI
pinnacle chocolate whipped vodka, crème de cocoa, godiva, baileys, half n' half

BEERS

Domestics

Budweiser***
Bud Light***
Miller Lite***
Coors Light***
Michelob Ultra***
Shiner Bock
Samuel Adams
Yuengling

Import/Premium

Amstel Light
Heineken
Pacifico
Carlsberg Elephant
Stella Artois
New Castle
Corona
Corona Light
Sierra Nevada Pale Ale
Modelo

Craft/Local Brews

Avondale Battlefield IPA
Avondale Mill City
Avondale Vanillaphant Porter
Cigar City Maduro Brown
Founders All Day IPA
Founders Rubaeus Raspberry
Good People IPA
Good People Coffee Oatmeal Stout
Good People Pale Ale
Pranqster
Rogue Dead Guy Ale

On Tap***

Go Devil Golden Ale (Ghost Train, Birmingham)
Naked Pig Pale Ale (Back Forty, Gadsden)
White IPA (Cahaba, Birmingham)
Apricot Wheat (Black Warrior, Tuscaloosa)

WINES BY THE GLASS

WHITES

Vincent Delaporte '13 Sancerre, France -8
Eden Valley, '15 Reisling, Australia -7
Wither Hills '14 Sauvignon Blanc, New Zealand -8
Meiomi '14 Chardonnay, California -8
Maso Canali '16 Pinot Grigio, Italy -7
Pratsch '14 Gruner Veltliner, Austria -8
House White- Colome '14 Torrontes, Argentina -6***

REDS

Leese & Fitch '14 Pinot Noir, California -8.5
The Seeker '15 Pinot Noir, France -10
Ferrari Carano '13 Merlot, California -8
Oberon '14 Cabernet Sauvignon, Napa -10
Barossa Valley Estate '13 Cabernet Sauvignon, Australia -8
MDZ '14 Malbec, Argentina -8
House Red- Chateau Mazetier '14 Bordeaux, France -6***

SPARKLING

Sparkling Ruffino Rose, Italy -7
Villa Sandi Prosecco, Italy -7
Charles Bove Brut, France -8

OTHERS

Coke
Diet Coke
Sprite
Ginger Ale
Fruit Punch
Pink Lemonade
Milk
Coffee

Assortment Of Hot Tea

CURRENT EVENTS

HIGHLIGHTED MEMBER EVENTS

Tailgate Social | August 2nd
Eat a Peach Allman Brothers Tribute Band | August 3rd
The Devines, 90s & Up Cover Band | August 10th
Trivia | August 15th
Eric Essix Move Trio | August 17th
Saturday Sounds, Easy Street | August 19th
Burgers & Brew | August 21st
Mercedes from The 80s Band | August 24th
Drennen Brother's Blues Band | August 31st
Fashion Show, Chico's | August 30th

FAMILY NIGHT ENTERTAINMENT

No Family Night | August 8th
Back-to-School | August 15th
Magic Show with Animals | August 22nd
Movie Night | August 29th

WEDNESDAY TUNES & TAPAS ON THE TERRACE

Kurt & Friends | August 16th
Networking Member+Guest Social w/ Jilla Webb | August 23rd
Kurt & Friends | August 30th

THURSDAY OPEN TERRACE

Jilla Webb with Whiskey & Cigar Tasting | August 17th
Brad Ryan | August 24th
Tyler Greengard Trio | August 31st

Members, you may make event reservations for happenings listed above online or by calling 323-5821.

For membership process and sponsorship questions, please contact Cassie McCay at cmccay@theclubinc.org.

CHEF'S CORNER

"With the kids back in school, life is now a rush. Let us do the cooking for you!
-Executive Chef Riles"

SOCIAL HOUR M-F 4:00-6:30 PM

***1/2 Price Single Well, 1/2 Price House White and Red Wine by the glass
***$2 Select Domestic Bottle Beers ***$3 Highlighted & Local Brews on Draft (13oz.)